

## **AMENDMENTS TO THE CLAIMS:**

Claims 1-12- are canceled without prejudice or disclaimer. Claims 13-24 are added. The following is the status of the claims of the above-captioned application.

Claims 1-12 Canceled.

Claim 13 (New). A method of producing ethanol, said method comprising the steps of:

- a. providing a mash comprising a starch containing material and water;
- b. preliquefying the mash of step (a) in the presence of a beta-glucanase;
- c. gelatinizing the mash of step (b) by jet cooking;
- d. liquefying the mash of step (c) in the presence of an alpha-amylase, a beta-glucanase and a xylanase; and
- e. saccharifying and fermenting the mash of step (d) to produce ethanol.
- f. recovering the ethanol.

Claim 14 (New). The method of claim 13, further comprising a pre-saccharification step which is performed after the liquefaction step (d) and before step (e).

Claim 15 (New). The method of claim 13, wherein the xylanase is derived from a strain of *Aspergillus* sp., preferably from a strain of *A. Aculeatus*.

Claim 16 (New). The method of claim 13, wherein the beta-glucanase is derived from a strain of *Bacillus* sp., preferably from a strain of *B. amyloliquefaciens*.

Claim 17 (New). The method of claim 13, wherein also an endo-glucanase is present in the liquefaction step (d), said endo-glucanase preferably derived from a strain of *Trichoderma* sp., preferably from a strain of *T.reesei*.

Claim 18 (New). The method of claim 13, wherein the starch containing material is obtained from cereals and/or tubers.

Claim 19 (New). The method of claim 13, wherein the starch containing material is selected from the groups consisting of maize, wheat, barley, rye, millet, sorghum, and milo.

Claim 20 (New). The method of claim 13, wherein the starch containing material is selected from the groups consisting of potato, sweet potato, cassava, tapioca, sago, banana, sugar beet and sugar cane.

Claim 21 (New). The method of claim 13, wherein the fermentation in step (e) is performed using a micro-organism, such as bacteria and fungi (including yeasts), e.g. *Zymomonas* species and *Sacharomyces* species such as e.g. *Saccharomyces cerevisiae*.

Claim 22 (New). The method of claim 13, wherein the fermentation is carried out in the presence of phytase and/or protease.

Claim 23 (New). The method of claim 13, wherein preliquefaction in step (b) is performed at a temperature of 45 to 70°C, of 53 to 66°C, of 55 to 60°C, of 58°C for a period of 5 to 60 minutes, and of 10 to 30 minutes, around 15 minutes.

Claim 24 (New). The method of claim 13, wherein the liquefaction in step (d) is performed at 60-95°C, at 80-90°C for 10-120 min, at 83-85 °C for 15-80 min.